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The Herb Cottage

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U.S. Department of Agriculture

Washington Cathedral

MOUNT SAINT ALBAN

WASHINGTON 16, D. C.

Open 9:30-5:00 Monday through Saturday

Closed all day Sunday



The Herb Cottage is under the supervision of All Hal-
lows' Guild, the garden guild of the Cathedral, and the
proceeds are used for new planting and the upkeep of
the Bishop's Garden and the Cathedral grounds. The
Herb Cottage, which was started in 1934 as the Cottage
Herb Garden and which sold only herbs, has grown into
a gift shop. On its shelves can now be found not only
herbs and herb products (including herb-seasoned foods),
but ceramics, unusual baskets, things for the kitchen,
cards and notes, gardening materials, toys, teas, and
miscellaneous items. For additional information on the
above items, please write for our catalog supplement.

When ordering by mail, please note:

There is a minimum packing charge of 25 cents for
each order mailed; large or medium-sized orders may
have a charge of 50 cents.

Postage is additional. Check with your post office on
postal rates. Any overpayment will be returned to you
on our billing date, which is the 15th of the month.
Please make all checks payable to: The Herb Cottage.



Herbs and Seasonings

The following herbs and seasonings are available in
small jars at 25 cents. Compartment boxes for mailing
assortments of these jars are available. Boxes for 2 jars
.10. Boxes for 4 or 6 jars .15.

Anise	Curry	Parsley
Basil	Dill, salt	Peppercorns
Bay leaf	Dill seed	* Peppermint
Caraway	Fennel	Poppy seed
Cardamom	Garlic salt	Rosemary
* Catnip	Ginger root	Saffron, Amer.
Celery salt	Gumbo file	Sage, leaf
Celery seed	Herb salt	Sage, rubbed
* Chamomile	* Horehound	Salt, smoked
(German)	* Linden	* Sassafras
Chervil	Mace, ground	Savory, summer
Chili powder	Marjoram, sweet	Sesame seed
Chives	Mustard, ground	* Spearmint
Cinnamon, grnd.	Mustard seed	Tarragon
Cinnamon, stick	Nutmeg, whole	Thyme
Coriander	Onion salt	Vanilla bean .50
Creole seasoning	Oregano	Saffron,
Cumin	Paprika	powdered .85

* May be used for tea.

Herb Cottage mixtures: six varieties—for meat, soup,
salad, poultry, omelet, or seafood35 & .75

Herb seeds: 15c a package. One variety to a package.

Ambrosia	Dill	Oregano
Angelica	Fennel	Parsley
Anise	Florence	plain
Basil	sweet	curly
Sweet lettuce	bronze	Pennyroyal
Sweet bush	Flax, blue	Peppermint
Purple dwarf	Germander	Rosemary
Borage	Horehound	Rue
Burnet	Hyssop	Sage
Caraway	blue	Savory, summer
Catnip	pink	Sorrel
Chamomile	white	Spearmint
Chervil	Lavender	Tansy
Chives	Lemon balm	Thyme
Cicely, sweet	Lemon verbena	Woodruff
Clary	Lovage	Wormwood
Coriander	Marjoram, sweet	
Cumin	Nepeta	



Herb Charts

The Herb Cottage Chart, suggesting herbs to use in various soups and salads, and in poultry, fish, egg, cheese, meat and vegetable dishes, is very popular and is particularly helpful to the cook who may be a beginner at cooking with herbs. The chart measures about 14½" x 17". It has an attractively colored border which will blend with any kitchen color scheme. The prices are as follows:

1 chart (including mailing tube and postage)..... \$.75

2, 3, or 4 charts—50 cents each, plus 10 cents for one mailing tube, plus postage as follows: 2 charts—.14; 3 charts—.15; 4 charts—.18.

5 or more charts—packed flat, 50 cents each, plus postage, plus a 25-cent packing charge.

25 or more charts—packed flat, 35 cents each, plus postage, plus a 25-cent packing charge.

Purchased singly here at the Herb Cottage50

When ordering charts and more than one tube, please specify whether charts are to be inserted in tubes.

Frames made for herb charts in pine or redwood (without glass) 2.50

No framing is done at the Herb Cottage.

We ask that these charts not be resold for under 50 cents each.

Books and Pamphlets

ABC of Herb & Spice Cookery—Peter Pauper Press ..	1.00
Accent on Seasoning—Mazza	4.50
Art of Cooking with Herbs and Spices—Miloradovich ..	3.50
Cooking a la Francaise	1.00
Flavors and Savors—New England Unit of Herb Society of America	1.00
Fresh Herb Platter—Hogner	3.95
Garden Spices & Wild Pot Herbs—Muenscher	5.75
Georgetown Cookbook	2.50
Good Cooking with Herbs & Spices—Dorn & Langdon ..	3.95
Handbook on Herbs—Brooklyn Botanic Gardens ..	1.00
Have Fun with Herbs—Farwell	2.00
The Herbalist—Meyer	3.00
Herb Cottage Cookie Recipe Booklet	.25
Herbs for the Medieval Household—Freeman	3.75
Herbs for the Kitchen—Mazza	3.75
Herbs: How to Grow & Use Them—Webster	3.50
Herb Grower's Complete Guide—Mathieu	2.00
Herbs, Their Culture & Use—Clarkson	4.50
Home Garden Book of Herbs & Spices—Miloradovich ..	3.50
Joy of Cooking—Rombauer	4.95
Loaves & Fishes—McClinton	1.25
Mastering the Art of French Cooking— Beck, Bertholle, Child	10.00
More Accent on Herbs—Gaylord	1.25
More Savory Seasoning—Cleveland, Ohio, Western Reserve Unit of the Herb Society of America ...	2.75
Primer for Herb Growing—Herb Society of America ..	.25
St. Alban's Cookbook	3.00
Score of Easy Herbs—Foster	1.25
Spice Islands Cookbook	6.50
Spicemanship—Rosen	1.50
Useful Herbs—Chalfin	1.25
World of Good Eating—Frost	1.50



Discount

Church affairs are offered a 15 percent discount by the Herb Cottage and a 10 percent discount by the Greenhouse. Write for further information.

Plants

Plants can be shipped from the Greenhouse *in Spring and Fall only*. All shipments are made in accordance with Department of Agriculture quarantine regulations.

PLANTS ARE HEALTHY AND WELL ROOTED IN THREE-INCH POTS AND ARE CAREFULLY PACKED. WE CAN ASSUME NO RESPONSIBILITY FOR PLANTS THAT REACH THEIR DESTINATION IN A DAMAGED CONDITION.

Order early. Choice of plants becomes limited after May 1st.

Note: Plants ordered early will not be shipped until weather conditions in your area are suitable for planting.

PERENNIAL PLANTS cost 60 cents each or \$6.00 for a dozen of one kind.

THE MINIMUM ORDER accepted for shipment is *six plants* which, when packaged, weigh three pounds.

PAYMENT should accompany order and include cost of plants and estimated postage. *Sorry, no C.O.D.*

SUBSTITUTION: When ordering plants, please give substitute choices to save time in handling order.

All plants listed are hardy perennials except geranium, lemon verbena, and pineapple sage, which are tender.

Balm, lemon—*Melissa officinalis*. 15" high. Dark green, lemon-scented leaves. Used in fruit salads and iced tea. Also used in potpourri.

Bergamot—*Monarda didyma*. 27" to 36" high. Known also as Bee-balm or Oswego Tea. Fragrant foliage; red or pink flowers. Used as beverage herb, for tea and for flavoring wine.

Boxwood—*Buxus Suffruticosa sempervirens*. Cuttings from the historical boxwood in the Bishop's Garden.

Burnet—*Sanguisorba officinalis*. 15" high. Cucumber-scented leaves. Used in salads, soups, and iced drinks.

Catnip—*Nepeta catari*. 24" high. Gray-green leaves; lavender-colored flowers. Used as tea. Cats love it!

Chives—*Allium schoenoprasum*. 12" high. Slender, tube-like leaves have delicate taste and scent of onion. For salads, omelets, meats, and sauces.

Costmary—*Chrysanthemum balsamita*. 15" to 24" high. Long stalks, mint-scented leaves; yellow flowers. Dried leaves used for tea; veal stuffing.

Geraniums, scented—*Pelargonium*.

Rose-scented types:

Attar of Roses. Deeply lobed leaves with soft fragrance.

Old-Fashioned Rose. Attractive foliage with fine fragrance.

Peppermint Rose. Finely cut woolly leaves.

Rose. True rose geranium, rose-scented with overtones of spice.

Skeleton Rose. Finely cut leaves, mint-scented.

Snowflake Rose. Round, pale green leaves flecked with white; strong grower.

Fruit and spice-scented types:

Apple. Soft, round, pale green leaves, white flowers, trailing habit.

Apricot. Crisp, light green serrated leaves. Flowers—carmine, rose.

Beauty. Deeply lobed leaves with dark center, peppermint-scented. Lavender rose flowers freely produced.

Cinnamon. Dark green, slightly curled leaves.

Ginger. Small, round, shiny green leaves, large lavender blooms.

Joy Lucile. Deeply lobed woolly leaves, rampant grower, mint-scented. Pink flowers.

Lady Mary. Small, dainty leaves. Pink, pansy-type flowers freely produced.

Lemon. Tiny, curly, serrated leaves, rose-tinted flowers.

Prince Rupert. Larger leafed edition of the lemon.

Lime. Small, gray-green leaves.

Nutmeg, Cody's. Small, gray-green leaves. Flowers—white striped pink. Trailing habit.

Nutmeg, Logee's. Soft, round, pale green leaves; white flowers; trailing habit.

Peppermint. Large, woolly leaves; feathery white flowers; strong fragrance; rampant grower.

Germander—*Teucrium chamaedrys*. 8" to 9" high. Pungent foliage; purple flowers. Good as edging plant.

Heliotrope—*Valarian officinalis*. Tall growing. Large clusters of highly fragrant flowers.

Horehound—*Marrubium vulgare*. 15" high. Woolly leaves; whitish flowers. Formerly used in candy and in syrup for coughs and colds.

- Hyssop: white, pink, or blue—*Hyssopus officinalis*. 24" high. Dark green leaves; white, pink, or blue flowers.
- Lamb's Ears—*Stachys lanata*. Dwarf, gray, felt-like leaves.
- Lavender—*Lavandula officinalis*. 12" to 36" high. Gray-green, narrow leaves; fragrant flower spikes. Used in perfumes and sachets.
- Lemon verbena—*Lippia citriodora*. 36" to 48" high. Fresh lemon scent. For iced drinks, as a tea, and for sachets.
- Lovage—*Levisticum officinale*. 36" high. Large, dark green, celery-like leaves; yellow flowers. Stalks used in salads, seeds for flavoring confections.
- Mints—*Mentha*. 12"-24" high. Used for flavoring beverages, vegetables, sauces, and confections.
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| Apple, <i>Rotundifolia</i> | Spearmint, <i>Spicata</i> |
| Peppermint, <i>Piperita</i> | Curly mint, <i>Crispa</i> |
| Pennyroyal, <i>Pulegium</i> | Orange, <i>Citrata</i> |
| Pineapple, <i>Rotundifolia variegata</i> | |
- Nepeta mussini. 12" high. Sturdy green leaves; masses of blue blossoms. Used for edging.
- Oregano—*Origanum vulgare*. 15" high. Wild marjoram. A tall, woody-stemmed garden specie with pink flowers. Delicious in salads and in tomato juice.
- Parsley—*Petroselinum hortense*. Biennial. 10" high. Ornamental, dark green, curly leaves. Used for flavoring and garnishing.
- Pennyroyal—See Mint.
- Peppermint—See Mint.
- Rosemary—*Rosemarinus officinalis*. To 48" high. Narrow, fragrant, gray-green leaves; blue flowers. Used for fragrance and flavoring.
- Rue—*Ruta graveolens*. 36" high. Much cut leaves, grayish green; small yellow flowers. Bitter stinging taste. pungent odor. Used sparingly in green salads.
- Sage—*Salvia officinalis*. 18" to 27" high. Rough, gray-green leaves; lavender-blue flowers. Used for seasoning, especially pork and poultry. Also tea.
- Sage, Pineapple—*rutilans*. 15" to 24" high. Red Blossom; fragrance of fresh pineapple.
- Santolina, Gray—*Santolina chamaecyparissus*. 12" high. Fragrant, silver-gray leaves; yellow flowers; for border.
- Santolina, Green—*Santolina virides*. 24" high. Fragrant green leaves; yellow flowers.

Savory, Winter—*Satureia montana*. 10" to 12" high. Smooth, dark green leaves; pinkish-white flowers. Used to flavor soups and meats.

Silver mound—*Artemisia schmidtiana*. Forms compact mound of silver-gray foliage.

Southernwood—*Artemisia abrotanum*. 48" high. Feathery, silver-green aromatic leaves.

Southernwood—*Artemisia camphorata*. Camphor fragrance.

Sweet Cicely or Myrrh—*Myrrhis odorata*. Biennial. 48" high. Fragrant, fern-like leaves; small white flowers. Seeds, plant and root formerly used in cooking and medicine.

Sweet Woodruff—*Asperula odorata*. 6" high. Fragrant leaves that grow in a beautiful design; small white flowers. Excellent cover for a shady spot. Used in flavoring May wine.

Tansy—*Tanacetum vulgare*:

Common tansy—tall grower with yellow flowers.

Fern-leaved tansy—more compact habit with attractively cut leaves.

Tarragon—*Artemisia dracunculus*. 24" high. Pungent, rich green leaves. Used for flavoring vinegar, salads, and fish sauces. \$1.00 per 4-inch pot.

Thyme. Sturdy, aromatic little plants. Excellent for edging borders in herb or rock gardens. Leaves used for flavoring meats, soups, vegetables, and sauces.

Caraway—*Thymus herba-barona*. Low growing with dark green, shiny leaves. Combines fragrance and flavor of thyme and caraway.

English—*Thymus vulgaris*. 9" high. Broad leaf. Dark green leaves; rosy pink flowers.

French—*Thymus vulgaris*. 12" to 15" high. Narrow leaf. Gray-green leaves; pinkish flowers.

Lemon—*Thymus citriodorus*. 6" high. Small, dark, glossy leaves; purple blooms.

Golden—*Thymus aureus*. 6" high. Green leaves edged with yellow.

Silver edge—*Thymus argentius*. 6" high. Green leaves edged with white.

Creeping thyme. 3" high. Suitable for ground cover and trailing over rocks.

Wormwood—*Artemisia absinthium*. 24" high. Silky gray-green foliage, bitter in flavor. Used medicinally and in making absinthe.